



J. J. Hills Restaurant & Wine Bar / Best Western Icicle Inn
505 US Highway 2
Leavenworth, WA 98826
www.icicleinn.com

BLACKENED DELMONICO STEAK

Reminiscent of the elegant Railway dining experience is our tender, flavorful Rib Eye Steak with its juices seared in. Spicy yet cooled by a Bleu Cheese sauce, this meal plays a symphony in your mouth. A favorite of our guests at J. J. Hills, the spice and sauce on this Delmonico compliment each other without one overpowering the other. A full bodied Washington Cabernet Sauvignon enhances the experience.

Blackening spice: Use a good commercial blend, or try your own using granulated onion & garlic, cumin, coriander, fennel, thyme, salt, cayenne pepper and ground black pepper.

Bleu Cheese sauce: 2 oz Danish bleu crumbled and mixed with 1 oz sour cream, 1 tablespoon red wine vinegar, ¼ oz juice squeezed from a yellow onion and ¼ oz garlic paste.

Method:

Preheat a heavy cast iron skillet until smoking and preheat broiler to 500 degrees.

Cut a nice Choice Rib Eye Steak to 1” thick, with fat trimmed to ¼ inch. Rub spices onto steak and press firmly. The spice should completely but lightly coat the meat. Heat the skillet on high until smoking. Carefully drizzle ½ oz of olive oil into the center of skillet. Carefully place the steak in the skillet using long handled tongs, as it may splatter! Sear on high heat for 2 minutes, turn steak and sear other side 2 minutes. Remove steak and place in oven proof baking dish. Spread Bleu Cheese sauce over top of steak from end to end and sprinkle with a few Bleu Cheese crumbles. Place in preheated broiler until sauce is nicely browned, about 3 minutes.

